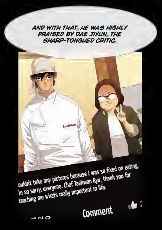
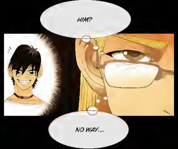
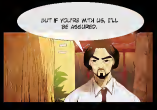
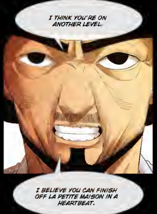
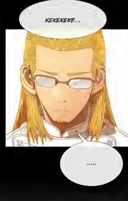
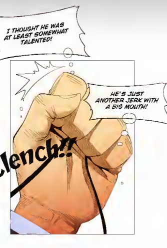

AND WITH THAT, HE WAS HIGHLY PRAISED BY DAE JIYUN, THE SHARP-TONGUED CRITIC.
ouldn't take any pictures because I was so fixed on eating. in so sorry, everyone. Chef Taehwan Ryu, thank you for teaching me what's really important in life.
Comment
2

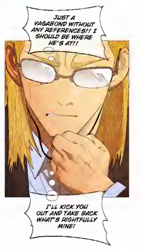

HIM?
NO WAY...

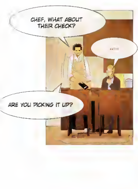

BUT IF YOU'RE WITH US, I'LL BE ASSURED.

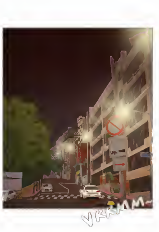

I THINK YOU'RE ON ANOTHER LEVEL.
I BELIEVE YOU CAN FINISH OFF LA PETITE MAISON IN A HEARTBEAT.

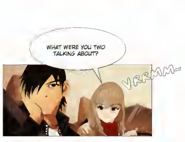

KEKEKEKE...
......

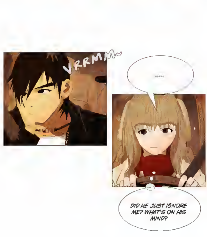

I THOUGHT HE WAS AT LEAST SOMEWHAT TALENTED!
HE'S JUST ANOTHER JERK WITH A BIG MOUTH!
Clench!!


JUST A VAGABOND WITHOUT ANY REFERENCES!! I SHOULD BE WHERE HE'S AT!!
I'LL KICK YOU OUT AND TAKE BACK WHAT'S RIGHTFULLY MINE!


CHEF, WHAT ABOUT THEIR CHECK?
......
ARE YOU PICKING IT UP?


VRRMM~

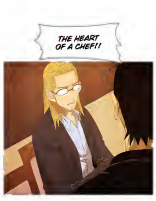

WHAT WERE YOU TWO TALKING ABOUT?
VRRMM~

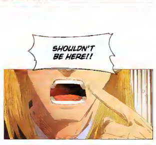

VRRMM~
......
DID HE JUST IGNORE ME? WHAT'S ON HIS MIND?

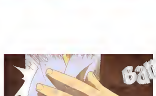
MICHELIN STAR

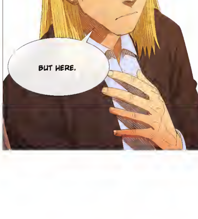
WRITTEN AND DRAWN BY SONG
BACKGROUND AND COLORING BY NADEUL
EDITED BY CHEF TAEHWAN RYU, MICHELIN KOREA

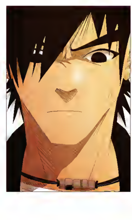
EP. 45: I HAVE A GOOD EYE.

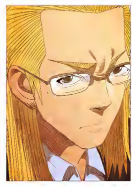

THE HEART OF A CHEF!!

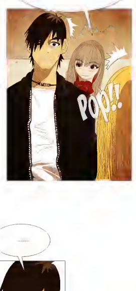

SHOULDN'T BE HERE!!

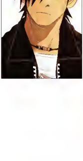


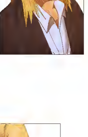


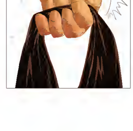


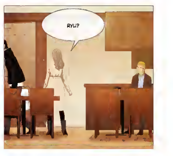


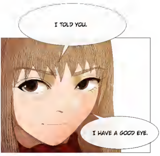

RYU? WHAT ARE YOU DOING HERE? LET'S GO!
POP!!

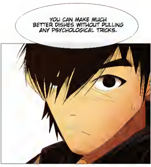


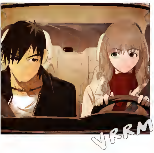


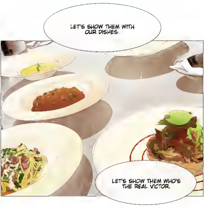


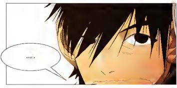



I TOLD YOU.
I HAVE A GOOD EYE.


YOU CAN MAKE MUCH BETTER DISHES WITHOUT PULLING ANY PSYCHOLOGICAL TRICKS.


VRRM


LET'S SHOW THEM WITH OUR DISHES.
LET'S SHOW THEM WHO'S THE REAL VICTOR.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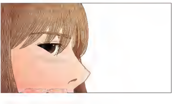
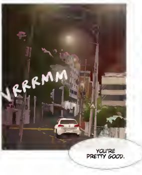
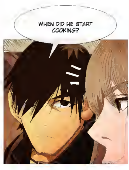
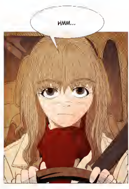
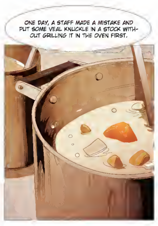
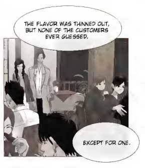


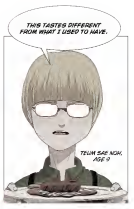

VRRRMM
YOU'RE PRETTY GOOD.

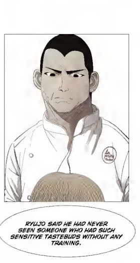

WHEN DID HE START COOKING?

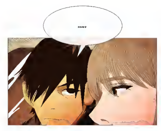

HMM...


ONE DAY, A STAFF MADE A MISTAKE AND PUT SOME VEAL KNUCKLE IN A STOCK WITHOUT GRILLING IT IN THE OVEN FIRST.


THE FLAVOR WAS THINNED OUT, BUT NONE OF THE CUSTOMERS EVER GUESSED.
EXCEPT FOR ONE.


THIS TASTES DIFFERENT FROM WHAT I USED TO HAVE.
TEUM SAE NOH, AGE 9


RYUJO SAID HE HAD NEVER SEEN SOMEONE WHO HAD SUCH SENSITIVE TASTEBUDS WITHOUT ANY TRAINING.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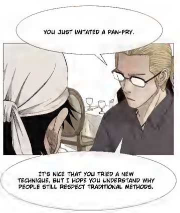
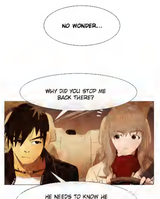
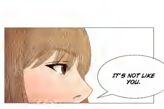
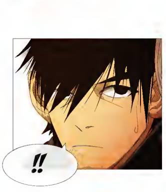

YOU JUST IMITATED A PAN-FRY.
IT'S NICE THAT YOU TRIED A NEW TECHNIQUE, BUT I HOPE YOU UNDERSTAND WHY PEOPLE STILL RESPECT TRADITIONAL METHODS.


NO WONDER...
WHY DID YOU STOP ME BACK THERE?
HE NEEDS TO KNOW HE DIDN'T WIN THE COMPETITION BY HIMSELF.


IT'S NOT LIKE YOU.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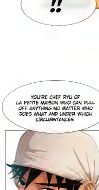
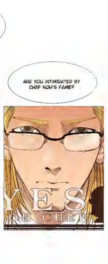
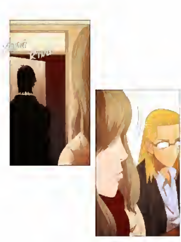
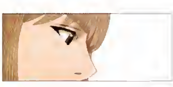
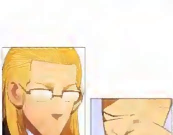

YOU'RE CHEF RYU OF LA PETITE MAISON WHO CAN PULL OFF ANYTHING NO MATTER WHO DOES WHAT AND UNDER WHICH CIRCUMSTANCES

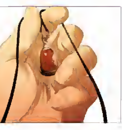

ARE YOU INTIMIDATED BY CHEF NOH'S FAME?
YES
OH CHEF

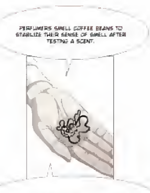

Ring Ring

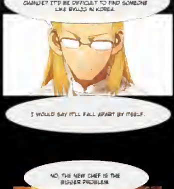


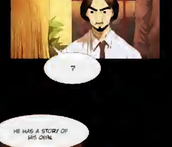
Ring Ring

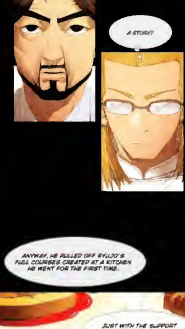


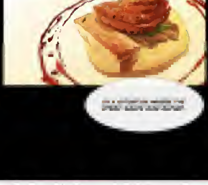



PERFUMERS SMELL COFFEE BEANS TO STABLIZE THEIR SENSE OF SMELL AFTER TESTING A SCENT.
IF YOU PUT SOME COFFEE BEAN OIL IN HERE, IT'LL HELP BALANCE YOUR SENSE OF SMELL WHEN YOU COOK.


DIDN'T THE CHEF AT LA PETITE MAISON CHANGE? IT'D BE DIFFICULT TO FIND SOMEONE LIKE BYUJO IN KOREA.
I WOULD SAY IT'LL FALL APART BY ITSELF.


NO, THE NEW CHEF IS THE BIGGER PROBLEM.
?


HE HAS A STORY OF HIS OWN.
A STORY?


ANYWAY, HE PULLED OFF BYUJO'S FULL COURSES CREATED AT A KITCHEN HE WENT FOR THE FIRST TIME.
JUST WITH THE SUPPORT OF SOMEONE WHO HAS LESS THAN A YEAR'S EXPERIENCE.